

IN THE CLAIMS:

Amend the claims as follows.

1. (Currently Amended) A process for ~~modifying a~~ producing a modified pectin comprising:

(i) providing a plant host having polymethylesterase (PME) ~~PME~~-activity and polygalacturonase (PG) ~~PG~~-activity;

(ii) transforming said host by silencing PG activity thereby to provide an increased PME to PG ratio;

(iii) preparing a PME extract from the transformed host;

(iv) contacting using the PME extract with a pectin to produce the modified pectin ~~to modify pectin~~.

2. (Currently Amended) A process according to claim 1 wherein the PG activity ~~of the native PG enzyme~~ is silenced by expression of all or part of a nucleotide sequence in an antisense orientation.

3. (Previously Presented) A process according to claim 1 wherein the activity of the native PG enzyme comprising the amino acid sequence presented as SEQ ID No: 2 or a variant, homologue or fragment thereof is silenced by expression of all or part of a nucleotide sequence in an antisense orientation.

4. (Previously Presented) A process according to claim 1 wherein the activity of the native PG enzyme comprising the amino acid sequence presented as SEQ ID No: 2

is silenced by expression of all or part of a nucleotide sequence in an antisense orientation.

5. (Currently Amended) A process according to claim 1 wherein the activity of the native PG enzyme is silenced by expression of all or part of a nucleotide sequence comprising the sequence presented as SEQ ID No: 1 or ~~SEQ ID No: 4~~ SEQ ID NO:3 or a variant, homologue, fragment, or derivative thereof in an antisense orientation.

6. (Currently Amended) A process according to claim 1, wherein the activity of the native PG enzyme is silenced by expression of all or part of a nucleotide sequence comprising the sequence presented as SEQ ID No: 1 or ~~SEQ ID No: 4~~ SEQ ID NO:3 in an antisense orientation sequence.

Claim 7. (Canceled)

8. (Previously Presented) A process according to claim 1 wherein the process includes the further step of isolating the PME modified pectin from the active PME.

9. (Currently Amended) A process according to ~~claim 8~~ claim 1 wherein the PME modified pectin is a high ester pectin.

10. (Previously Presented) A process according to claim 8 wherein the PME modified pectin contains from about 55% to about 85% ester groups.

Claims 11-13. (Canceled)

14. (Currently Amended) A process according to claim 1 wherein the process includes the further step of adding the ~~PME~~-modified pectin to a medium that is suitable for consumption.

15. (Original) A process according to claim 14 wherein the medium is an acidic environment.

16. (Previously Presented) A process according to claim 15, wherein the acidic environment has a pH of from about 3.5 to about 5.5.

17. (Original) A process according to claim 16, wherein the acidic environment has a pH of about 4.

18. (Currently Amended) A process according to claim 15 wherein the medium is a beverage ~~an aqueous solution~~.

Claim 19. (Canceled)

20. (Currently Amended) A process according to claim 18 ~~19~~ wherein the beverage is an acidified milk beverage, a drinking yoghurt, a fruit juice, milk beverage or a beverage comprising whey protein or a vegetable protein ~~such as soya~~.

21. (Previously Presented) A process according to claim 18 wherein the medium comprises a protein.

Claims 22-36. (Canceled)

37. (New) A process for producing a modified pectin comprising:

(i) providing a host plant cell having polymethylesterase (PME) activity and polygalacturonase (PG) activity;

(ii) transforming the host plant cell with a construct comprising a recombinant DNA sequence coding for only part of an amino acid sequence having PG activity such that the ratio of PME to PG in said host plant cell is increased;

(iii) preparing a PME extract from the transformed host plant cell; and

(iv) contacting the PME extract with a pectin to produce the modified pectin.

38. (New) The process of claim 37 wherein the recombinant DNA sequence is expressed in said host plant cell in the antisense orientation.

39. (New) The process of claim 37 wherein the nucleic acid sequence encodes the amino acid sequence of SEQ ID NO:2.

40. (New) The process of claim 37 wherein the recombinant DNA sequence codes for a part of the amino acid sequence of SEQ ID NO:2.

41. (New) The process of claim 37 wherein said recombinant DNA sequence is a part of SEQ ID NO:1 or SEQ ID NO:3.

42. (New) The process of claim 40 wherein the recombinant sequence is expressed in said host plant cell in the antisense orientation.

43. (New) The process of claim 37 wherein said PME extract is produced from a plant comprising said plant cell.

44. (New) The process of claim 37 further comprising isolating said modified pectin from said PME extract to produce isolated modified pectin.

45. (New) The process of claim 37 wherein said isolated modified pectin is high ester pectin.

46. (New) The process of claim 44 wherein said isolated modified pectin contains from about 55% to about 85% ester groups.

47. (New) The process of claim 37 further comprising adding the modified pectin to a medium that is suitable for consumption.

48. (New) The process of claim 47 wherein the medium is an acidic environment.

49. (New) The process of claim 48 wherein the medium is a beverage.

50. (New) The process of claim 49 wherein the beverage is an acidified milk beverage, a drinking yoghurt, a fruit juice, a milk beverage, a beverage comprising whey protein, or a beverage comprising a vegetable protein.